

# SCP BUSINESS REBOOT



## RESTAURANT GUIDANCE

[opensafely.la.gov](https://opensafely.la.gov) // [stcharlesparish-la.gov/businessreboot](https://stcharlesparish-la.gov/businessreboot)

*All restaurants should abide by standards set by LA Dept of Health and consider the following as supplementary to general business standards.*

### (1) CUSTOMERS

1. Clean and sanitize menus, use disposable one-time use menus, or display in a way that requires no touching
2. Drink Stations should not have sliced lemons and straws should be wrapped
3. Explore alternative payment options that limit contact

### (1) DINING OPTIONS

1. Utilize curbside pick-up, grab-and-go, or drive through options
2. Outdoor seating can be utilized without table service while tables are kept 10ft apart
3. Remove "help yourself" food items such as mints, peanuts, bar items etc.

### (1) EMPLOYEES

1. All employees should follow local and state requirements regarding face coverings
2. Thoroughly detail, clean and sanitize entire facility and encourage frequent hand washing and use of alcohol-based hand
3. Employee temperature checks can be done at the discretion of the employer and sick employees should stay home employees should stay home



\*Guidance subject to change based on changes from state-level organizations.

